Waukesha County UW Extension

Farmers Market Fresh

Broccoli Cauliflower Salad

Ingredients:

Serves 6-8

½ head fresh cauliflower

1 bunch fresh broccoli

½ cup chopped onion

1 cup reduced fat mayonnaise

1 ½ tablespoon vinegar

1/4 cup sugar

1/4 cup sunflower seeds

1/2 cup raisins



University of Wisconsin, U.S. Department of Agriculture and Wisconsin counties cooperating. UW-Extension provides equal opportunities in employment and programming including Title IX and ADA

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Directions:

- 1. Wash broccoli and cauliflower.
- 2. Cut veggies into bite sized pieces.
- 3. Combine mayonnaise, vinegar and sugar in a small bowl.
- 4. Mix mayonnaise mixture, seeds, raisins and onions with broccoli and cauliflower in large bowl.

*Variation: Crisp cooked, crumbled bacon, black olives, and/ or cheese may be added. Sunflower seeds and raisins may be omitted.

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